

## This Pecan Cheesecake Pie Will Be the First Thing to Disappear at the Party

Pecan Cheesecake Pie ~ Oh My!



OVEN  
**350°F**

TIME  
**7 min**

PRINT  
**Recipe Card**

SAVE  
**PDF**

### INGREDIENTS

- 1 unbaked pie crust (store-bought or homemade)
- 1 (8 oz) package cream cheese, softened
- ... cup granulated sugar
- 4 eggs, divided
- 1 tsp vanilla extract
- 1 cup pecans, chopped
- 1 cup corn syrup (light or dark, depending on your preference)
- ... cup brown sugar, packed

### DIRECTIONS

1. Preheat your oven to 425°F.
2. Make the cheesecake layer: In a medium bowl, beat the softened cream cheese, ... cup sugar, 1 egg, and vanilla extract until smooth and creamy.
3. Assemble the bottom layers: Spread the cream cheese mixture evenly into the unbaked pie crust. Sprinkle chopped pecans on top.
4. Mix the pecan pie topping: In a separate bowl, beat the remaining 3 eggs, corn syrup, and brown sugar until well combined.
5. Pour and bake: Pour the syrup mixture evenly over the pecans. Place the pie on a baking sheet to catch any drips.
6. Bake in two stages: First, bake at 425°F for 10 minutes.
7. Then reduce the heat to 375°F and continue baking for 25-30 minutes, or until the center is just set and golden brown.
8. Cool completely before slicing-this gives the layers time to firm up.

### SWAPS & NOTES

Pie crust: Store-bought crusts save time, but if you've got a go-to homemade version, this is the pie to use it on.

Corn syrup: Dark corn syrup will give a richer, more molasses-y flavor, while light syrup is milder.

Pecans: Toasting your pecans first will deepen their flavor-just bake them at 350°F for 5-7 minutes until fragrant.

## TIPS FOR SUCCESS

Room temp cream cheese is a must for a smooth filling.

Don't skip the baking sheet -this pie may bubble a bit.

Let it rest: The longer it cools, the cleaner your slices will be.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/this-pecan-cheesecake-pie-will-be-the-first-thing-to-disappear-at-the-party/>